



# Creative CELEBRATIONS

ENTERTAINING  
GUIDE

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# Mini Beef Fajita Rollups

## INGREDIENTS

- 1 17-oz. pkg. HORMEL® Fully Cooked Beef Roast Au Jus
- 1 T. cooking oil
- 1 medium-sized green, yellow or red bell pepper, chopped
- ½ c. diced red onion
- 8 5"-6" corn or flour tortillas, warmed
- 1 c. shredded Cheddar cheese

## DIRECTIONS

Prepare the beef roast as package directs. Meanwhile, place oil in skillet and sauté bell peppers and onions over medium heat until slightly softened (about 5 minutes). Place mixture in serving bowl. Place the beef roast in a bowl and shred with a fork. Arrange bowls of beef roast, onion & pepper mixture, and cheese next to a plate of warmed tortillas.

**SERVE WITH**  
your favorite salsa for that extra zing.

Servings: 4  
Prep Time: 5 minutes  
Cook Time: 5 minutes



# Zesty Chili-Cheese Dip

## INGREDIENTS

- 1 15-oz. can **HORMEL®** Chili No Beans or **HORMEL®** Chili With Beans
- 1 lb. **VELVEETA®** Pasteurized Prepared Cheese Product, cut up
- 1 10-oz. can diced tomatoes and green chilies, undrained

## DIRECTIONS

Mix the ingredients in 2-qt. microwavable bowl. Microwave on HIGH 5 minutes or until chili mixture is completely melted, stirring after 3 minutes.

## SERVE WITH

sliced crostini or baguette.

Serving Tip: To keep dip warm throughout your party, place in a small crock pot.

Servings: 36  
Prep Time: 5 minutes  
Cook Time: 5 minutes

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# Pepperoni Bruschetta

## INGREDIENTS

- 1 3.5-oz. pkg. Hormel® Pepperoni, sliced in quarters
- 1 1-lb. loaf Italian bread, cut in half lengthwise
- 1 14.5-oz. can diced tomatoes with garlic and onion, drained
- 1 c. mozzarella cheese, shredded
- 1 T. Parmesan cheese, grated

## DIRECTIONS

Preheat the oven to 400°F. Place bread on baking sheet and heat in oven for 5 minutes, or until lightly toasted. Mix together pepperoni, tomatoes, mozzarella and Parmesan cheese. Spread mixture over bread to within 1/4" of edges. Bake 5 minutes or until hot. Cut each half into 12 slices.

## SERVE AS

a hearty after-game snack for the family or the team.

Servings: 24  
Prep Time: 10 minutes  
Cook Time: 5 minutes



# Antipasto Party Platter



## INGREDIENTS

1 48-oz. **HORMEL® Party Tray**

$\frac{1}{2}$  c. **PELOPONNESE®** Pitted Kalamata Olives

1 6-oz. jar marinated artichoke hearts

$\frac{1}{2}$  c. **PELOPONNESE®** Roasted

Sweet Pepper Strips

$\frac{1}{2}$  c. Italian vinaigrette

## DIRECTIONS

In bowl, combine olives, artichokes and roasted peppers. Add Italian vinaigrette; toss to coat. Place olive mixture next to the party tray.

## SERVE WITH

your favorite wine or party punch.

Servings: 10  
Prep Time: 15 minutes  
Cook Time: 0 minutes



# Chicken Tortilla Bites

## INGREDIENTS

- 2 5-oz. cans HORMEL® Chunk Chicken, drained and flaked
- 1 c. garden vegetable cream cheese, softened
- 1/2 c. dill pickle relish, drained
- 6 MANNY'S® 8" Fajita Style Flour Tortillas, plain or flavored

## DIRECTIONS

In a bowl, combine chicken, cream cheese and pickle relish. Gently stir until mixed well. On each tortilla, spread a thin layer of chicken mixture to within 1/2" of tortilla edge. Roll up, wrap individually in plastic wrap and refrigerate until serving time. To serve, remove plastic wrap and cut tortillas into 1-inch pieces.

## SERVE WITH

fresh fruit and cheese, or your favorite salsa.

Servings: 36

Prep Time: 30 minutes

Cook Time: 0 minutes



# Zesty Bacon-Cheese Dip

## INGREDIENTS

- 1 jar Hormel® Real Bacon Bits
- 16 ounces sour cream
- 1 8-oz. pkg. cream cheese, softened
- 2 c. shredded Cheddar cheese
- 1 c. chopped green onions
- 1 16-oz. envelope Ranch dip mix

## DIRECTIONS

Mix sour cream and cream cheese, then fold in shredded cheese, bacon bits, green onion and dip mix. Using a spatula, form dip into a ball. Place on serving plate, cover with plastic wrap and chill for 1 hour prior to serving. Remove plastic wrap and serve. Or to serve as a warm dip, heat oven to 400°F. In 2-qt. baking dish, combine all ingredients. Cover. Bake 25 to 30 minutes, or until hot and bubbly. Makes approximately 5-1/2 cups dip.

Servings: 22  
Prep Time: 15 minutes  
Cook Time: 30 minutes

SERVE WITH  
crackers, assorted fresh vegetables,  
or cubed bread.



# Entertaining Tips and Ideas



*If you host an annual event, buy a grapevine wreath from a craft store and redecorate it each year with new ribbon and/or dried flowers. You'll save a little money—and stay fresh in styling possibilities.*

*Arrange several evergreen-scented candles around your house. Even if your guests have brought children, and you prefer to keep the candles unlighted, their fragrance still sets a festive mood.*



*Put a bunch of colorful ornaments into a clear bowl, or put a string of white or colored lights into a colorful bowl. Their glow will fill a dark corner with warm light.*

Images above courtesy of Celebrating Home by Seasons of Cannon Falls.  
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